

# thor

## GAS RANGE 36"/915mm

TR-6, TR-4-G12, TR-2-G24, TR-G36



Thor Gas Range answers the needs of modern, busy catering establishments for reliable, well built equipment that offers flexibility, performance, style and value for money. Thor equipment has been designed with safety, ease of operation and performance as paramount. Thor has a stylish and robust modular design, constructed of high quality brushed stainless steel, large "cool to touch" dials, robust oven door handle and large heavy duty adjustable feet.

All models are designed with cleaning and service in mind. Lift off heavy duty trivets, burners and removable trays and racks allow for easy cleaning. The front panel and bottom sill allow easy access to burners, valves and pilots for servicing and adjustment. The Thor range is designed according to international operational, compliance and safety standards.

The 36"/915mm gas range is available with griddle and cooktop combination options, and single standard oven.

## Product Features

- Heavy-duty construction
- Splash back – 216mm high, stainless steel as standard
- 30000BTU cast iron open burners
- Manual control valves with standing pilot as standard
- Heavy-duty cooking plates and burner trivets
- 20mm thick, 305mm/610mm/915mm griddle plate
- Gas static oven, 100 – 300°C thermostatic control, piezo ignition
- Oven size – GN2/1,2 racks
- Drop down door
- Stainless steel exterior
- Stainless steel spill trays
- Large, robust dial controls
- Heavy duty adjustable feet
- Easy clean, easy service
- Fully modular

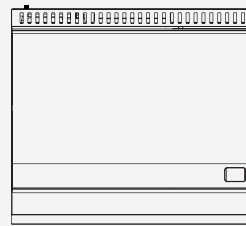
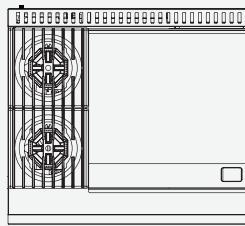
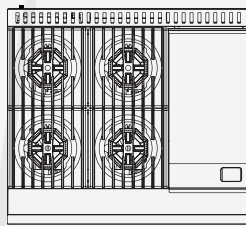
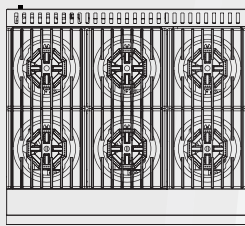
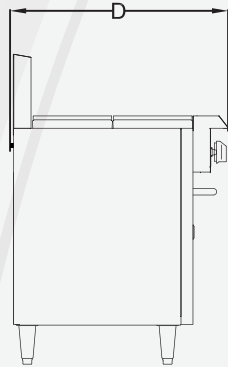
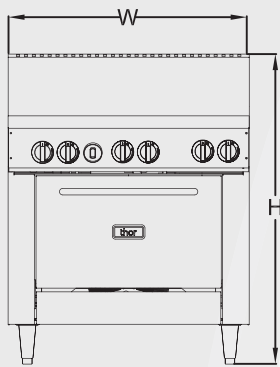
### Optional Features:

- Flame failure
- Full size back flue guard
- Rear castors

## Gas Range Static Oven 36''



# Gas Range Static Oven 36"



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Product Code	Open Burners	Griddle Surface	Btu/hr		Product Overall Dimensions (mm/inch)		
			NAT	LP	Width	Depth	Height
TR-6	6	NA	203000	210000	915/36	835/33	1175/46
TR-4-G12	4	510 x 305mm 20" x 12"	173000	180000	915/36	835/33	1175/46
TR-2-G24	2	510 x 610mm 20" x 24"	143000	150000	915/36	835/33	1175/46
TR-0-G36	NA	510 x 915mm 20" x 36"	113000	120000	915/36	835/33	1175/46

- Oven dimension  
675mm width x 415mm depth x 355mm height  
Rack size – 635mm x 560mm
- Burners  
Open burners – 30000 Btu  
Griddle burners – 30000 Btu per 305mm  
Oven burner – 23000 Btu for NG  
30000 Btu for LPG

- Gas connection  
3/4 male, all units supplied with Natural and LP gas regulator
- Griddle section are standard on RH side
- Net weight 170Kg
- Packing data  
985mm width x 915mm depth x 1050mm height  
Gross weight 200Kg
- Back Flue 280mm
- Feet 40mm adjustable

The dimensions given are reference dimensions only. Due to a continuous program of product improvement, Middleby Food Service Equipment reserves the right to make product changes without notice.

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